Activity or Task	Potential Hazard	Risk	Control Measures	Monitor
Arriving On Site	Driving in to site to pitch position	Colliding with a pedestrian, object or other vehicle	Arrival and departure will be during times when the grounds are closed to the public and that the venue will be entered and left at no more than 5 miles per hour. Van to be escorted in and out by trained marshal where appropriate Vans hazard lights to be used when manoeuvring vehicle on and of site	Van should not be moved once on site
Pitching up on Site	Uneven / dangerous ground surface	Van sinking or causing damage to unsuitable ground	Van to be placed on a hard standing on a level / even pitch	
Sourcing Goods	Frozen lollies / dairy reaching unsafe temperatures	Frozen lollies reaching higher than -18 degrees Dairy products reaching higher then 4 degrees	All deliveries temperature's to be recorded in. Ice cream vans freezer and fridges temperature's to be check twice daily	Daily monitoring
Serving Food	Contamination of food	Bacteria or germs to contaminate food	Food to be served by staff trained to level 2 food hygiene or greater Food grade, single-use, non-latex gloves are used for tasks that can cause skin problems.	Periodically retrain staff

			Where handling cannot be avoided hands are rinsed promptly after finishing the task.	
Serving Food	Contact with bleach and other cleaning and washing chemicals	Prolonged contact with water, particularly in combination with detergents, can cause skin damage. Staff cleaning ice cream van risk skin irritation or eye damage from direct contact with bleach and other cleaning products. Vapour may cause breathing problems	All containers clearly labelled. Where possible, cleaning products marked 'irritant' not purchased and milder alternatives bought instead. Long-handled mops and brushes, and strong rubber gloves, provided and used. Staff wash rubber gloves after using them and store them in a clean place	
Serving Food	Moving parts in ice cream van machinery	Staff risk serious injury from contact with dangerous/ moving parts on machinery.	Staff trained in cleaning, assembly and operating procedures. All dangerous parts to machinery suitably guarded. Daily checks of machinery guards before use. Staff trained to spot and report any defective machinery.	Weekly checks by management of all machinery.

			Safety-critical repairs carried out by competent person. Operating instructions easy to locate.	
Serving Food	Workplace Temperature	Server may suffer ill health when they overheat in hot working conditions	Fans and extractors provided to control air temperature. Staff encouraged to take rest breaks in cooler conditions when required.	Encourage staff to take regular drinks of water.
Serving Food	Slips and trips	Sever and customers may be injured if they trip over objects or slip on spillages	Good housekeeping – work areas kept tidy, goods stored suitably etc. Equipment maintained to prevent leaks onto floor Staff clean up spillages (including dry spills) immediately using suitable methods and leave the floor dry. Suitable cleaning materials available.	Remind staff to maintain good standard of housekeeping.
Serving Food	Allergens	Food may contain allergens that could prove fatal to customer on consumption	All food allergies clearly labelled and staff trained in identifying them	Allergy Action plan periodically reviewed

			Clear signage on van alerting customers to any potential allergens Allergens avoided where possible	
Leaving Site	Driving of site at end of day	Colliding with a pedestrian, object or other vehicle	Arrival and departure will be during times when the grounds are closed to the public and that the venue will be entered and left at no more than 5 miles per hour. Van to be escorted in and out by trained marshal where appropriate Vans hazard lights to be used when manoeuvring vehicle on and of site	Van should not be moved once on site